Wijnfiche

Château Vray Croix de Gay | Pomerol France (POMEROL) — 2018

Domain

Ch. Vray Croix de Gay

The domain originated in 1832, then under the leadership of Baron Olivier Guichard, a man with a great political past. In 2004 it was taken over by the sixth generation of the family. Since then, daughter Aline and her husband Paul Goldschmidt have been at the helm.

Vinification

Traditional vinification. The wine has matured for twelve months in oak barrels (15% of which are new wood).

Taste

The wine contains a lot of ripe fruit thanks to the merlot, together with nice spiciness and mineral notes. In the mouth it is powerful and very structured, with a striking concentration, with blackberries and blackcurrant.

Food pairing

Game - deer fillet | Beef | Dishes with truffle

General information

Type: Red wine
Grape varieties: Merlot (80%), Cabernet Franc (20%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 18 °C
Taste profile: Complex with firm tannins

